

RICE-FLOUR HYDROLYSATES FAT SUBSTITUTE

ABSTRACT OF THE DISCLOSURE

5 A starch hydrolysis food making process comprises mixing
rice flour and rice syrup or honey in equal parts, adding
amylase enzymes to the mixture, and extruding for a few
seconds at an elevated temperature. Water may be added to
the rice flour mixture to adjust the final product texture.
10 A second extrusion can be used to adjust the pH. In a second
starch hydrolysis method embodiment of the present invention,
one part of water is mixed with five parts of rice flour.
Then amylase enzymes are added to the mixture and extruded
for a few seconds at an elevated temperature. The extrusion
15 products are then packaged as food ingredients.